

2004 sauvignon blanc

As expected, this wine is full of Nitida personality - very fresh character with steely backbone, generous fruit and obvious aging potential. Palate and nose show copious melons, peaches, lemongrass and lemon-citrus, gooseberries and lichi and the signature earthy tones round out the wine as it develops.

(Club select)

(as above with distinct khaki bush, mushy peas, and more lime than lemon zest)

Picked across a variety of ripenesses (though about 10 days later than '03.) from a mix of Durbanville vineyards. We are chuffed at a slightly lower alcohol of 12.5%. Batches were kept separate until blending and as with last year every one, without exception, was superior. We did try some warm fermentation with one batch which has added another character to the mix. 5% semillon gives the wine lovely aging potential and a stunning full mouthfeel. Already a very in balance wine!!!!

PEDIGREE

- 995 Veritas double gold medal
- 996 Veritas silver medal
- 997 Michelangelo International - silver medal
Veritas silver medal;
SAA Long-haul listing
- 998 Veritas silver medal
- 999 Veritas gold medal;
Bartho Eksteen International shootout 6th;
Wine magazine - top 7 wines
- 000 SAA 1st class listing;
Veritas silver medal
- 001 SAA listing; International wine challenge
bronze, best in Wine mag. cultivar tasting
(only 4 star wine)
Winning wine Bartho Eksteen International
- 002 Veritas double gold
Club 500 cultivar winner
International Wine Challenge - silver
- 003 SAA 1st class listing, Fairbairn silver
Veritas gold
- 004 Bartho Eksteen - joint 3rd
Veritas silver

TECHNICAL

CULTIVAR:	95% sauv bl 5% sem
SOIL TYPE:	Hutton
ROOT STOCK:	R110
VINE AGE:	5yrs-11yrs
DENSITY:	2400-3000/ha
TRELLISING:	3 wire perold/bush
PRUNING:	short bearer, cordon

ANALYSIS

ALC:	12.57%	SUGAR:	2.8g/l
ACID:	6.8g/l	pH:	3.29

